

WHAT IS CLAIMED IS:

1. a bagel filling kit comprising:  
a plurality of hollow tubular members; and  
a plurality of plunger members insertable into respective ones of said tubular members.
2. The kit defined in claim 1 wherein said tubular members are loaded with respective charges of flowable comestible materials.
3. The kit defined in claim 2 wherein said plunger members are partially inserted into respective ones of said tubular members.
4. The kit defined in claim 3 wherein said charges are each premeasured to form a filling for a single bagel.
5. The kit defined in claim 1 wherein said tubular members are arcuate.
6. The kit defined in claim 5 wherein said plunger members have resiliently flexible shafts.
7. The kit defined in claim 1, further comprising a plurality of handles removably attachable to respective ones of said tubular members.

8. The kit defined in claim 7 wherein said tubular members are each provided with at least one aperture for receiving a part of a respective one of said handles.

9. The kit defined in claim 1 wherein said tubular members are provided with attached handles.

10. a method for producing a filled food product, comprising:

providing (a) a piece of comestible material provided with a preformed internal chamber and an access opening communicating with said internal chamber, (b) a hollow tubular member with at least one open end, (c) a plunger member, and (d) a quantity of flowable comestible material;

manipulating said hollow tubular member to move said open end along said quantity of flowable comestible material so that some of said flowable comestible material enters said tubular member to load said tubular member;

subsequent to the manipulating of said hollow tubular member, inserting a tip of the loaded tubular member through said access opening;

after the inserting of said tip, pushing said plunger member to eject flowable comestible material from said loaded tubular member into said internal chamber; and

after the pushing of said plunger member and the ejection of flowable material into said internal chamber, removing said tip from said piece of comestible material.

11. The method defined in claim 10, further comprising inserting said plunger

member into an end of said tubular member opposite said tip prior to the pushing of said plunger member.

12. The method defined in claim 11 wherein the inserting of said plunger into said tubular member is performed after the manipulating of said hollow tubular member.

13. The method defined in claim 10 wherein said open end is at said tip.

14. The method defined in claim 10, further comprising attaching a handle to said tubular member prior to the manipulating of said tubular member.

15. a method for forming a food product, comprising:

providing a cooking insert having a 9- or 6-shape including a generally circular portion and a tail portion;

disposing a first piece of generally flattened dough material on a support having a projection so that a central region of said first piece of generally flattened dough material is located over said projection;

placing said cooking insert on said first piece of generally flattened dough material so that said circular portion encircles said central region and said projection;

depositing a second piece of generally flattened dough material over said first piece of generally flattened dough material and at least said circular portion of the placed cooking insert;

pressing said second piece of generally flattened dough material to said first piece of generally flattened dough material along an inner circle inside said circular portion of said cooking insert and along an outer circle outside said circular portion of said cooking insert; and

cutting said first piece of generally flattened dough material and said second piece of generally flattened dough material proximate to and along said inner circle and said outer circle.

16. The method defined in claim 15 wherein (a) the pressing of said second piece of generally flattened dough material to said first piece of generally flattened dough material and (b) the cutting of said first piece of generally flattened dough material and said second piece of generally flattened dough material are implemented automatically.

17. The method defined in claim 16 wherein (a) the pressing of said second piece of generally flattened dough material to said first piece of generally flattened dough material and (b) the cutting of said first piece of generally flattened dough material and said second piece of generally flattened dough material are performed substantially simultaneously.

18. The method defined in claim 15 wherein the disposing of said first piece of generally flattened dough material and the depositing of said second piece of generally flattened dough material are performed automatically.

19. A bagel filling machine comprising:

a frame;

a plurality of filling containers mounted to said frame;

a pressurization device in operative contact with at least one of said containers for placing pressure on filling held by said one of said containers;

a plurality of valves associated with said containers for controlling release of filling therefrom under pressure applied by said pressurization device.

19. A bagel filling machine comprising:  
a frame;  
a plurality of filling containers mounted to said frame;  
a pressurization device in operative contact with at least one of said containers for placing pressure on filling held by said one of said containers;  
a plurality of valves associated with said containers for controlling release of filling therefrom under pressure applied by said pressurization device.